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HAVERHILL, MASS.**Foodstuffs—Protection of. (Reg. Bd. of H., Dec. 14, 1912.)**

SEC. 39. The dressed body or carcass of any animal, or any part thereof, which is to be used as human food shall not be carried through the streets or avenues of the city unless it is so covered as to protect it from dust, dirt, and flies, and no meat, poultry, cherries, blackberries, dates, figs, grapes, salted peanuts, cracked nuts of any kind, corn cakes, corn crisp, maple sugar, candy, cake, bread, nor any other article that may be used for human food not ordinarily cooked, peeled, or washed shall be hung, kept exposed for sale in any street or public place, or outside of any shop or store, stand, or stall, or in the open windows or doorways thereof, unless they are wrapped or covered and inclosed, so as to protect them from dust, dirt, and insects. No vegetables or other articles which are to be used as human food shall be kept or placed or exposed for sale outside of any shop or store, market, or in any open doorways or windows where it is possible for such vegetables or other articles to be contaminated by dogs.

SEC. 40. Every person being the occupant or lessee of any room, stall, building, or place where any meat, fish, birds, fowl, milk, vegetables, butter, fruit, or other articles intended or held for human food shall be stored or kept, or shall be offered for sale, shall put and keep such room, stall, building, or place and its appurtenances in a clean and wholesome condition, and every person having charge or interested or engaged, whether as principal or agent, in the care or in respect to the custody or sale of any meat, fish, birds, fowl, milk, butter, fruit, vegetables, or other articles intended for human food shall put and preserve the same in a clean and wholesome condition, and shall not allow the same or any part thereof to be poisoned, infected, or rendered unsafe or unwholesome for human food.

SEC. 41. Every proprietor or manager of a store, market, dairy, café, lunch room, or any other place in the city of Haverhill where a food or a beverage or confectionery or any similar article is manufactured or prepared for sale, stored for sale, offered for sale, or sold shall cause it to be screened effectually or effectually protected by power-driven fan or fans, so as to prevent flies and other insects from obtaining access to such food, beverage, confectionery, or other article, and shall keep such food, beverage, confectionery, or other similar article free from flies and other insects at all times. This section shall take effect from and after the expiration of 30 days immediately following the date of its promulgation.

Milk—Care and Sale. (Reg. Bd. of H., Dec. 14, 1912.)

SECTION 1. The conditions under which every cow whose milk is sold or exposed for sale in the city of Haverhill shall be made known to the board of health if said board shall deem it necessary.

SEC. 2. No milk kept for sale shall be stored, strained, cooled, or mixed in any room used in whole or in part for domestic or sleeping purposes or for the stabling of horses or cattle or other animals or for the storage of manure, offal, or other offensive matter.

SEC. 3. All rooms in which milk is stored, cooled, strained, or mixed shall be provided with tight walls and floors and kept constantly clean. Proper apparatus shall be provided for washing or sterilizing all utensils used in handling milk, and such utensils shall be washed with boiling water or sterilized by steam after being so used.

SEC. 4. No urinal, water-closet, or privy shall be located in the rooms called for in the preceding section or so situated as to pollute the atmosphere of said rooms.

SEC. 5. Every person keeping a milch cow shall permit it to be examined from time to time, as to its freedom from disease, by a proper person designated by the board of health.

SEC. 6. All milk produced for the purpose of sale shall be strained and cooled as soon as it is drawn from the cow.

SEC. 7. Milk kept for sale in any store, booth, or stand shall at all times register on test a temperature not higher than 50° F., and shall be stored in a covered cooler, box, or refrigerator.

SEC. 8. All cans, bottles, or other vessels of any sort used in the sale or handling of milk shall be cleaned or sterilized before they are used again for the same purpose.

SEC. 9. No person shall use a milk vessel as a container for any other substance than milk.

SEC. 10. Every person engaged in the production, storage, transportation, sale, delivery, or distribution of milk, immediately on the occurrence of any case or cases of infectious disease, either in himself or in his family or amongst his employees or their immediate associates, or within the building or premises where milk is stored, sold, distributed, shall notify the Haverhill Board of Health.

SEC. 11. No person having an infectious disease, or having recently been in contact with a person having an infectious disease, shall milk or handle cows, measures, or other vessels used for milk intended for sale, or in any way take part or assist in handling milk intended for sale, until all danger of communicating such disease to other persons shall have passed.

SEC. 12. No vessels which have been handled by persons suffering from such an infectious disease shall be used to hold or convey milk until they have been thoroughly sterilized.

SEC. 13. No bottle, can, or receptacle used for the reception or storage of milk shall be removed from a private house, apartment, or tenement wherein a person has an infectious disease except with the consent of the board of health.

SEC. 14. No person, by himself or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall bring into the city of Haverhill for the purposes of sale, exchange, or delivery, or sell, exchange, or deliver any milk, skimmed milk, or cream which contains more than 100,000 bacteria per cubic centimeter.

SEC. 15. Milch cows from which milk is produced to be sold in this city shall be kept free from filth and in a cleanly condition.

SEC. 16. No person, firm, or corporation shall sell, or offer, expose, or keep for sale in any shop, store, or other place where goods or merchandise are sold, milk or cream unless the same is sold or offered, exposed, or kept for sale in tightly closed or capped bottles or receptacles which have been approved by the board of health, its agent, or inspector of milk. Nothing contained herein shall prevent the sale of milk or cream from cans, crocks, coolers, or other receptacles in restaurants or hotels when the milk or cream is to be consumed in the restaurant or hotel by guest or patrons ordering the same.

Ice Cream—Manufacture, Care, and Sale. (Reg. Bd. of H., Dec. 14, 1912.)

SECTION 1. No ice cream shall be manufactured or stored in any portion of a building which is used for stabling of horses or other animals, or in any room which is used in whole or in part for domestic or sleeping purposes, unless the manufacturing and storage room for ice cream is separated from other parts of the building to the satisfaction of the board of health.

SEC. 2. All rooms in which ice cream is manufactured or stored shall be provided with tight walls and floors, window and door screens, and shall be kept constantly clean. The walls and floors of said rooms shall be of such construction as to permit rapid and thorough cleansing. The room or rooms aforesaid shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils after use shall be thoroughly washed with boiling water or sterilized by steam. Vessels used in the